

## Cheeseburger Soup

20 Servings			Directions
Ingredients	Weight	Measure	
Ground Beef*	2 lbs		1. In a large saucepan over medium heat, cook and crumble beef, drain and set aside 2. In a large pot on medium high heat melt butter 3. Add onions and saute until translucent, then incorporate the flour to make a roux 4. Add warmed milk, beef base and seasoning to onion roux and simmer for 10-15 minutes 5. When it has begun to thicken add the ground beef, cheese sauce and yellow cheddar. Check the seasoning.  Note: When serving you can put a dish of chopped tomatoes on the side for topping.
Butter	6.5oz		
Onions, diced		1/2 cup	
Flour		1 cup	
Milk, warmed		3 1/4 quart	
Beef Base **		1 Tbsp	
Black pepper		3/4 tsp	
Shredded Cheddar Cheese	8 oz		
Cheddar Cheese Sauce	10 oz		
Serving Size		Meal Pattern Contribution	
6 oz		2 oz eq M/MA	

\* Can substitute beef crumbles

\*\* Can substitute 1 beef bouillon per tablespoon

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